

Claims

1. A batter composition, comprising at least one component selected from insoluble vegetable protein and insoluble dietary fibers.
- 5 2. A batter composition, comprising an insoluble dairy protein - preferably a casein - and optionally insoluble dietary fiber.
3. A composition according to claim 1 or 2, which when used in frozen coated food products provides a crispy texture after microwaving and/or oven-baking, (similar to that of deep fat fried coated foods).
- 10 4. A composition according to claim 1, 2 or 3, wherein the composition comprises an insoluble dietary fiber selected from the group consisting of cellulose fibers, hemicellulose fibers and lignin fibers, preferably from potato fibers.
- 15 5. A composition according to any one of the preceding claims, comprising a dietary fiber selected from gums, pectin fibers, starch fibers, glycoprotein fibers and mucilages.
- 20 6. A composition according to any one of the preceding claims, wherein the solubility of the protein and/or the insoluble dietary fiber in water (pH 7) at a temperature of 20 °C is 10 wt. % or less, preferably 5 wt. % or less, more preferably 2.5 wt. % or less, based upon the total weight of the solution.
- 25 7. A composition according to any one of the preceding claims, wherein the insoluble protein is a protein from a cereal, a fungus, a legume, a tuber or a root, preferably a protein selected from the group consisting of potato proteins,

soy proteins, arrow root proteins, cassava proteins, yam proteins and taro proteins.

8. A composition according to any one of the preceding claims, wherein the
5 combined amount of the fibers and the insoluble proteins is at least 1 wt. %, preferably at least 5 wt. %, more preferably at least 10 wt. % based upon the total dry weight.

9. A composition according to any one of the preceding claims wherein the
10 combined amount of ingredients other than the fibers and the insoluble proteins is 95 wt. % or less, preferably 90 wt. % or less, more preferably 85 wt. % or less based upon the total dry weight.

10. A composition according to any one of the preceding claims, comprising
15 less than 85 wt. % based upon the total dry weight digestible carbohydrates.

11. A composition according to any one of the preceding claims, wherein the composition comprises at least one component selected from the group consisting of (potato) dextrins, flavors (such as sweeteners, spices, herbs, salts, salt substitutes), colors, conditioners, leavenings, flours (such as from wheat,
20 corn, rice), added nutrients, thickeners (such as gums and other hydrocolloids), acidulents, fats and oils.

12. A batter composition, optionally according to any one of the preceding
25 claims, comprising at least one component selected from the group consisting of dietary fibers from a tuber or a root and insoluble vegetable proteins from a tuber or a root.

13. A batter composition, optionally according to any one of the preceding
30 claims, comprising at least one component selected from the group consisting

of dietary fibers from a potato and insoluble vegetable proteins from a potato or soy.

14. A batter composition according to claim 12 or 13, wherein the combined amount of said dietary fibers and said insoluble protein is at least 1wt. %, preferably at least 5 wt. %, more preferably at least 10 wt. %.
15. Coated food product, wherein at least part of the surface of the food product comprises a batter composition according to any one of the claims 1-14 and preferably at least part of the surface comprising the batter composition contains bread crumbs.
16. Coated food product according to claim 15, wherein the coated food product is frozen.
17. Coated food product according to claim 15 or 16, comprising a food selected from the group consisting of fish, meat and vegetable products.
18. Coating for a food, comprising a batter composition as defined in any of the claims 1-14 and preferably bread crumbs.
19. A process for preparing a coated food product comprising coating the food product with a composition according to any one of the claims 1-14.
20. A process for preparing a batter composition according to any one of the claims 1-14, which comprises mixing the ingredients as defined in any one of the claims 1-14.
21. Method for preparing food, comprising baking and/or microwaving the food product according to claim 15, 16 or 17.
22. Use of a dietary fiber and/or insoluble protein, in particular a dairy or vegetable protein, to impart a crispy texture on a microwaved and/or oven-baked food.
23. Use according to claim 22, wherein the fiber is a fiber as defined in any of the claims 4-6 and/or the protein is a protein as defined in claim 6 or 7.